



Welcome to

Gasthof *seit 1576*
Neuhaus

Soups

Beef broth

- with Bavarian liver dumpling or cheese dumpling € 8,50
- with semolina dumpling or pancake strips € 7,00

Goulash soup with sour cream and farmer's bread € 9,50

Snacks

Tavern-Style Burrata € 17,80
burrata, pretzel croûtons, tomatoes, basil, red onions, and aged balsamic vinegar

The Bavarian duo:
„Obazda“ (traditional Bavarian cheese spread), herb cream cheese and 2 pretzels^{3,4} € 8,50

Neuhaus sausage salad € 10,50
with red onions, pickles, peppers, cheese strips and farmer's bread^{2,4,6}

Bavarian cold cut plate^{2,3,4,6} € 19,50
with bacon, mountain cheese, cold pork roast, „Obazda“
(traditional Bavarian cheese spread), crackling fat, pepper salami, farmer's bread, pretzel,
mustard & horseradish

Bavarian veal sausage (2 pieces) € 8,00
with sweet mustard and pretzel
each additional sausage € 3,00

1 pair of Vienna sausage € 7,00
with mustard, horseradish and pretzel^{2,3,4,6}

6 grilled Nürnberger sausages € 12,00
with pickled cabbage, mustard, horseradish and farmer's bread^{2,3,4,6}

Light dishes

Roasted fillet of salmon trout € 21,00
with vegetable gratin and lemon almond butter € 21,00

Berchtesgaden mountain cheese ravioli € 18,00
with young spinach and tomatoes

Baked potato € 11,00
with sour cream and cress

- with green salad € 15,50
- with bacon, onions and leek^{2,3,4} € 17,00
- with chicken breast strips and grilled vegetables € 20,00

Large salad € 11,00
with tomatoes, peppers, cucumber and carrots and house dressing,
yoghurt dressing or balsamico dressing

- with grilled chicken breast strips € 18,00
- with fried chicken and pumpkin seed oil € 20,00
- with Bavarian cheese dumpling € 17,00

Traditional Dishes

Berchtesgaden pork roast

with dark beer sauce, bacon-coleslaw & bread dumpling^{2,3,4}

Small portion

€ 17,50

€ 15,00

Roasted knuckle of pork - serves 2 people

with dark beer sauce, bacon-coleslaw, bread dumpling, potato dumpling, red cabbage with apple, mustard and horseradish

€ 45,00

1/2 roasted knuckle of pork

with dark beer sauce, bacon-coleslaw, bread dumpling, mustard and horseradish

€ 19,00

Our pork knuckle and roast pork
are freshly roasted daily at noon and 6 PM.
Once it's gone, it's gone!

Bavarian cheese spaetzle

with fried onions and chives

€ 15,00

1/2 Bavarian farmer's duck

with orange sauce, red cabbage with apple and potato dumpling

€ 25,00

1/4 Bavarian farmer's duck

€ 19,00

Devil's Toast of chicken breast

with hot sauce, peppers, onions, French fries and small salad with yoghurt dressing

€ 18,50

Viennese Schnitzel

fried in clarified butter, with cranberries and parsley potatoes

• of pork

€ 19,00

• of veal

€ 28,00

Bavarian Burger^{2,3,4,6}

with minded beef, spicy mountain cheese, tomatoes, onions, rocket, bacon, pickles, crème fraîche in a pretzel roll and French fries

€ 20,00

Onion roast from the saddle of beef

with roasted onions, bacon beans and fried potatoes

€ 27,00

Homemade BBQ-Ribs

with potato wedges, crème fraîche and BBQ sauce

€ 20,00

Tip:
Perfectly paired with our coleslaw
topped with crispy bacon bits!

Rump steak 250g from the saddle of beef

with herb butter, grilled vegetables, baked potato and crème fraîche

€ 32,00

„Neuhaus-pan“^{2,3,4,6} - from 2 people / price per person

€ 29,50

Knuckle of pork, roast pork, spare ribs, duck and grilled Nürnberger sausages

with dark beer sauce, red cabbage with apple, pickled cabbage, bread and potato dumplings

Sides

Small mixed salad	€ 7,00
Red cabbage with apple	€ 5,00
Pickled cabbage	€ 5,00
Cole-slaw with bacon ^{2,3,4}	€ 5,00
Grilled vegetables	€ 5,50
Potato dumpling	€ 4,50
with sauce	€ 5,50
Bread dumpling	€ 5,00
with sauce	€ 6,00
Parsley potatoes	€ 4,50
Spaetzle	€ 4,50
with sauce	€ 5,50
French fries	€ 6,50
Fried potatoes	€ 6,50
Home-baked pretzel	€ 2,50
Portion Farmer's bread	€ 1,20
Portion Organic butter	€ 0,80
Portion Ketchup	€ 0,50
Portion Mayonnaise	€ 0,50
Extra plate to share	€ 2,00

For dessert

Bavarian cream with stewed berries, pistachios and whipped cream	€ 8,00
Baked apples with cinnamon sugar, vanilla ice cream and whipped cream	€ 9,00
Steamed chocolate cake with home-made chocolate sauce, whipped cream and vanilla ice cream ¹	€ 9,00
Cake of the day	€ 4,50
Cake of the day with whipped cream	€ 5,50
Home-made curd cheese or apple strudel	€ 6,50
Portion whipped cream	€ 1,50
1 scoop of vanilla ice cream ¹	€ 2,70
Portion vanilla sauce	€ 2,50

For more ice cream specialties, take a look
at our ice cream menu!

The Hoftavern Neuhaus on the Market Square...

...was built in 1576 under Prince-Provost Jakob II and remained property of the monastery until 1797. The Hoftavern Neuhaus served to accommodate the many noble and worldly guests of the princely court. From the very beginning, it was leased to so-called "Bstandwirte" (tenant innkeepers). Interestingly, the tavern's chronicles reveal that many of these innkeepers died young, and their widows would often go on to marry the next leaseholder.

Up until the mid-17th century, wine was the guests' drink of choice – not least because beer was difficult to store properly at the time.

The local craft guilds also found their home at the Neuhaus. Starting in the 17th century, their emblems decorated the ceiling of one of the tavern rooms. Even the town's mayoral elections were once held at the inn.

In 1797, the princely administration sold the Neuhaus for 4,000 gulden, transferring it into private ownership for the first time. In November 1815, the brewer Anton Wurm – then-owner of the Hofbrauhaus – acquired the inn for 5,079 gulden through a public auction. From that point on, beer from the Hofbrauhaus Berchtesgaden has been served at Neuhaus. The beginnings of today's Neuhaus Garden date back to 1861, when the municipality sold the ditch in front of the building. It was filled in using rubble from the towers of the newly built Collegiate Church.

Over the past 150 years, Gasthof Neuhaus has had a colorful and eventful history – with the family of Prof. Dr. Rudolf Kriß and the Hofbrauhaus Berchtesgaden playing key roles along the way.

In late 2012, the Hettegger family became the new owners. With great attention to detail, they lovingly restored and reopened the historic inn.

Dear guests, if you have any food allergies, please inform our service staff.

We'll be happy to provide you with our separate allergy menu, which lists all allergenic ingredients used in our dishes.

Non Alcoholic Beverages

Adelholzener Classic			
with / without gas	0,25 l	€	3,70
Adelholzener Classic			
with / without gas	0,75 l	€	5,90
Tap water	0,4 l	€	2,20
Soda water	0,4 l	€	3,70
Soda Lemon	0,4 l	€	4,20
Soda Elder	0,4 l	€	4,20
Tap Water with Lemon	0,4 l	€	3,90
Tap Water with Elder	0,4 l	€	3,90
Coca Cola ^{1,2,3,6,7,8} / Spezi ^{1,7,8}			
Bluna Lemonade ^{2,7}			
Bluna Orange Lemonade ^{1,2}	0,2 l	€	2,90
	0,4 l	€	4,90
Coca Cola Light ^{1,2,3,6,7,8}	0,33 l	€	4,40
Almdudler Herbal Lemonade	0,33 l	€	4,40
PÖLZ Juices: Apple, Orange, red currant, rhubarb			
PÖLZ Pure Juice	0,2 l	€	3,00
	0,4 l	€	5,60
PÖLZ Juice with carbonated water	0,2 l	€	2,80
	0,4 l	€	5,20
PÖLZ Juice with tap water	0,2 l	€	2,60
	0,4 l	€	4,90
Schweppes Bitter Lemon ^{3,7}	0,2 l	€	3,90
Schweppes Tonic Water ^{3,7}	0,2 l	€	3,90
Schweppes Ginger Ale ^{3,7}	0,2 l	€	3,90

Hot Drinks

Cup of coffee ⁸		€	3,80
Mug of coffee ⁸		€	4,50
Cappuccino ⁸		€	3,90
Coffee with steamed milk ⁸		€	4,50
Latte Macchiato ⁸		€	4,50
Espresso ⁸		€	3,20
Double Espresso ⁸		€	4,80
Hot Chocolate			
• without cream		€	3,90
• with cream		€	4,50
• with rum and cream		€	6,60
• with rum		€	6,00
Tea		€	4,00
Varieties: Fruit Tea, Black Tea, Darjeeling, peppermint tea, chamomile tea, herbal tea, Earl Grey, Rooibos Vanilla			
Tea with milk or lemon		€	4,30
Jagatee		€	5,30
Tea with rum		€	6,50
Mulled wine	0,25 l	€	5,20

Beer

Hofbrauhaus Berchtesgaden

Hofbräu Lager	0,5 l	€	5,30
Hofbräu Lager Maß	1,0 l	€	10,20
Radler ^{1,2} Beer with sprite	0,5 l	€	5,30
Radler Maß ^{1,2}	1,0 l	€	10,20
Radler dark ² Dark beer with sprite	0,5 l	€	5,60
Hofbräu Dark	0,5 l	€	5,60
Hofbräu Dark Maß	1,0 l	€	10,70
Hofbräu Anniversary beer	0,5 l	€	5,60
Löwenbräu Alcohol free	0,5 l	€	5,60
Hofbräu Pils	0,3 l	€	4,80
Hofbräu Pils	0,5 l	€	5,60

Franziskaner Wheat beer

Franziskaner Wheat beer	0,5 l	€	5,60
Russn ^{1,2} Wheat beer with sprite	0,5 l	€	5,60
Russn Maß ^{1,2}	1,0 l	€	10,70
Franziskaner Dark	0,5 l	€	5,60
Franziskaner Alcohol free	0,5 l	€	5,60
Franziskaner Light	0,5 l	€	5,60

Aperitif

Prosecco Superiore DOCG	0,1 l	€	5,10
Neuhaus Spritzer		€	5,20
Hugo		€	7,00
Aperol Spritzer		€	6,00
Aperol Spritzer Prosecco		€	8,20
Campari Orange		€	6,90
Campari Soda		€	6,50

Fruit Schnapps & Fine Spirits / Grassl

Aged Pear	2 cl	€	4,50
Aged Plum	2 cl	€	4,50
Aged Apricot	2 cl	€	4,50
Gentian	2 cl	€	3,70
Gentian Herbs	2 cl	€	3,70
Gentian „Funtensee“	2 cl	€	6,90
Masterwort Special edition	2 cl	€	4,80
Alpine Fruit Brandy	2 cl	€	3,70
Hazelnut	2 cl	€	3,70
Swiss Pine	2 cl	€	3,70
Apricot	2 cl	€	3,70
Bergfeuer	2 cl	€	4,30
Jägermeister	2 cl	€	3,80
Averna	4 cl	€	6,50
Ramazotti	4 cl	€	6,50

For digestion

Whisky Cola	4 cl	€	8,20
Gin Tonic	4 cl	€	8,20
Cuba Libre	4 cl	€	8,20
Wodka Lemon	4 cl	€	9,00

Open white wines

Summer Spritz	Slight white wine & soda	€	4,00
Spriter	White wine & soda	€	4,30
Spritzer sweet	White wine & sprite ²	€	4,50

Draft white wine	1/8 l	€	3,60
	1/4 l	€	7,00

Grüner Veltliner „DAC“ / House wine

Vineyard Hess / AT			
1 glass	1/8 l	€	4,80
	1/4 l	€	9,60

Roter Muskateller

Vineyard Hess / AT			
1 glass	1/8 l	€	4,80
	1/4 l	€	9,60

Sauvignon Blanc

Winery Nittaus / Gols / Burgenland / AT			
1 glass	1/8 l	€	5,00
	1/4 l	€	10,00

Grauburgunder

Winery Karl Pfaffmann			
1 glass	1/8 l	€	5,20
	1/4 l	€	10,40

Bottled wines - white

Grüner Veltliner „DAC“ / House wine

Vineyard Hess / AT	0,75 l	€	28,00
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Roter Muskateller

Vineyard Hess / AT	0,75 l	€	28,00
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Sauvignon Blanc

Winery Nittaus / Gols / Burgenland / AT			
	0,75 l	€	29,00

Grauburgunder

Winery Karl Pfaffmann			
	0,75 l	€	31,00

Open red wines

Spritzer	Red wine & soda	€	4,30
Spritzer sweet	Red wine & sprite ²	€	4,50

Draft red wine	1/8 l	€	3,60
	1/4 l	€	7,00

Blauer Zweigelt / Hauswein

Winery Nittaus / Gols / Burgenland / AT			
1 glass	1/8 l	€	4,80
	1/4 l	€	9,60

Merlot

Vineyard Johanneshof-Reinisch / Tattendorf / Thermal region / AT			
1 glass	1/8 l	€	5,50
	1/4 l	€	11,00

Bottled wines - red

Blauer Zweigelt / House wine

Winery Nittaus / Gols / Burgenland / AT			
	0,75 l	€	29,00

Merlot

Vineyard Johanneshof-Reinisch / Tattendorf / Thermal region / AT			
	0,75 l	€	34,00

Rosé wine

Rosé „Zweigelt“

Winery Bründlmayer / Langenlois / Kamptal / AT			
1 glass	1/8 l	€	5,10
	1/4 l	€	10,20
	0,75 l	€	32,00

Sparkling Wine

EDELWEISS House sparkling wine Rosé			
	0,75 l	€	32,00
Prosecco Superiore DOCG	0,75 l	€	35,00

Historical Curiosities of Gasthof Neuhaus

Until the 18th century, the public tavern was also called the Kuehstube (cowshed room), likely because a cow stable was located behind it.

In the 16th and 17th centuries, innkeepers were not allowed to have guests during Sunday mass. However, Hofwirt (innkeeper) Sebastian Flöckner ignored this prohibition. During an inspection, seven people were found at his establishment during the service, resulting in a fine of twelve Reichstaler for him.

Where you now see the garden fence, the butcher's meat stalls stood until the 19th century, where meat was both slaughtered and sold. This is also why the neighboring street is called Metzgerstraße (Butcher Street).

In the mid-19th century, the Gasthof Neuhaus became home to numerous „societies for social entertainment,“ which were the precursors to today's clubs and regulars' tables.